INTISARI

Pisang ambon merupakan buah yang banyak mengandung gizi dan mempunyai rasa dan aroma yang khas, tetapi pisang ambon mudah sekali rusak, sehingga perlu diolah menjadi bahan yang awet, mudah disimpan, dan penggunaanya instan, salah satu cara agar pisang ambon menjadi awet dan tahan lama dengan dibuat menjadi tepung pisang. Maksud dari penelitian ini adalah untuk meningkatkan pemanfaatan pisang ambon sebagai bahan baku lokal. Tujuan penelitian ini adalah untuk meningkatkan penggunaan tepung pisang ambon sebagai bentuk diversifikasi produk olahan pangan berbahan baku pisang, untuk mengetahui pengaruh jenis tepung pisang ambon dan waktu pemanggangan terhadap karakteristik *banana flakes*.

Metode penelitian yang dilakukan pada penelitian pendahuluan yaitu analisis kandungan gula dan pati metode *luff* schoorl. Metode penelitian untuk penelitian utama meliputi respon fisik dan respon kimia. Respon fisik terdiri dari uji *water absorps indeks* dan uji *water soluble indeks* sedangkan respon kimia yaitu kadar air metode gravimetri. Rancangan percobaan yang digunakan adalah Rancangan Acak Kelompok (RAK) dengan 2 faktor yaitu faktor jenis tepung pisang ambon dan faktor waktu pemanggangan. Dilakukan pengulangan sebanyak 3 kali dan rancangan perlakuan terdiri dari 27 perlakuan.

Hasil analisis tepung pisang matang yaitu kadar gula 34,22% dan kadar pati 64,42%, hasil analisis tepung pisang mengkal yaitu kadar gula 6,19% dan kadar pati 68,17%. Hasil penelitian menunjukkan jenis tepung pisang ambon dan waktu pemanggangan berpengaruh terhadap karakteristik *water absorps index, water soluble index*, dan kadar air. Perlakuan terpilih dari penelitian utama adalah perlakuan a_1b_3 (tepung pisang matang waktu pemanggangan 25 menit) dengan kadar protein 12,09%, kadar karbohidrat 73,23%%, kadar lemak 5,52%, kadar air 2,86%, kadar abu 3,72%, kadar serat kasar 2,57%.

ABSTRACT

*Banana **Musa paradisiaca** varietas was fruit which contained so much nutrition, it also had good taste and specific flavour, but banana **Musa paradisiaca** varietas easy to been unacceptable, so this varietas had to had treated become product which had longer shelf life, practice, and easy to saved. Banana flour could made this fruit had longer shelf life and easy to used to make processed food. Purpose of this reaserch was to observation the increase the banana **Musa paradisiaca** varietas utilization as local food. This reaserch will search how much the **Musa paradisiaca's** flour and time of flake's toaster takean effect to characteristics banana flakes.*

Methode of this reaserch involve physical and chemical response. Physical response consist water absorps indeks test and water soluble indeks test while the chemical response consist water content. Experimental design of this reaserch used agglomerate Random Design (RAK) with factorial's pattern 3 x 3 by total dry runs as much 3 times.

Variable that is banana flour types (A) by 3 levels which is a_1 (banana mature flour), a_2 (unriped banana), and a_3 (banana mix flour). Meanwhile variable secondly is toas time (B) by 3 levels which is b_1 (15 minutes), b_2 (20 minutes), and b_3 (25 minutes).

Result of raw material matured banana floure's analysist consist 34,22% of carbohidrat content and 64,42% of starch content, the result of unriped banana flour's analysist consist 6,19% of carbohydrat content and 68,17% of starch content.

The result of this reaserch showed that the type of banana flour and time roasting have taken an effect to characteristic banana flakes. The selected treatment was a1b3 which consist 12,09% of protein content, 73,23% of carbohydrat content, 5,52% of fat, 2,86% of water content, 3,72% of ash content, and 2,57% of fiber content.